



# RICK STEIN'S COOKERY SCHOOL

## CHEF AT HOME - SPRING & SUMMER DINNER PARTY MENU

*CHOOSE ONE DISH FROM EACH COURSE TO CREATE YOUR MENU*

### STARTERS

SEARED SCALLOP SUCCOTASH

FILLETS OF JOHN DORY with soft boiled eggs, chargrilled baby leeks and a mustard dressing

SLICED SALMON with ponzu and pink grapefruit

### MAINS

TRONÇON OF TURBOT with sauce vierge

CHARGRILLED FILLET OF WILD SEA BASS with a tomato, butter, and vanilla vinaigrette

LOBSTER THERMIDOR

*A classic French dish of lobster cooked in a light cream and Noilly Prat sauce with fines herbes\**

FILLET OF HALIBUT with asparagus and beurre blanc

### SIDES

GARDEN SALAD

BUTTERED POTATOES with parsley and mint

GLAZED CARROTS with tarragon and parsley

PURPLE SPROUTING BROCCOLI with salsa verde

### DESSERTS

PASSIONFRUIT CRÈME BRÛLÉE with black sesame seed tuille

TARTE AU CITRON with clotted cream

MILK CHOCOLATE MOUSSE with macadamia nuts and glazed bananas

A SELECTION OF CHEESES

£125.00 PER PERSON

\*£15.00 PER PERSON SUPPLEMENT

**Dietary requirements and allergies will be accommodated where possible**